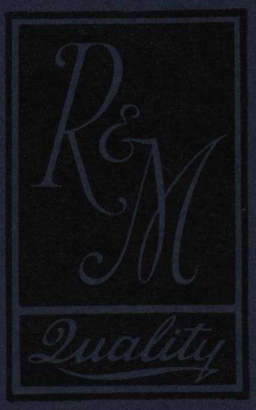
ROBERTS & MANDER STOVE COMPANY • PHILADELPHIA, PA.

Quality

ELECTRIC RANGES



Quality

REG. U. S. PAT. OFF

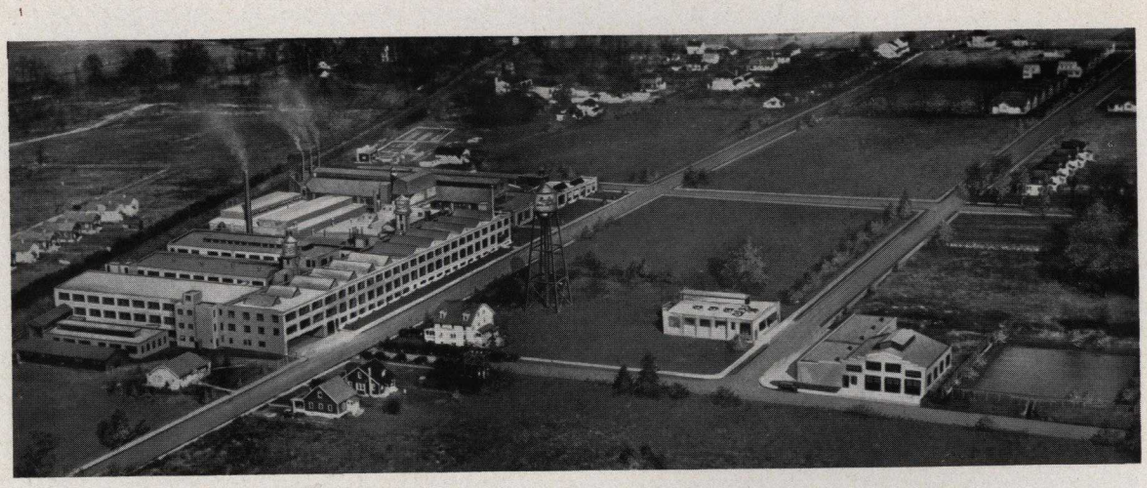
ELECTRIC RANGES

CATALOG
No. 3300

ROBERTS & MANDER STOVE COMPANY
11th STREET and WASHINGTON AVENUE - - PHILADELPHIA

Manufacturing Plants, PHILADELPHIA *and* HATBORO, PENNA.

BOSTON SALES OFFICE, BOSTON, MASSACHUSETTS
Room 822-823, BOSTON CONSOLIDATED GAS COMPANY BUILDING - - 250 STUART STREET



Airplane View of Our Plant at Hatboro, Penna.

OUR PLANT—The Home of *Quality*

This extensive plant of the Roberts and Mander Stove Company, is located at Hatboro, Pa., about twenty miles north of Philadelphia. It covers more than ten acres, with floor space of over 250,000 square feet.

We can very truthfully say that "Quality" Ranges are built here. The raw materials that go into the manufacture and finish of their various parts come from every section of the world and are cast, fitted and finished in these buildings.

The plant has been designed and built in accordance with modern manufacturing ideals, and is equipped with the latest machinery. Under such conditions a high standard of workmanship is assured.

Thus, the uniformly high quality and pleasing finish of Quality Ranges and Appliances is but a natural result.

General Specifications Covering *Quality* Electric Ranges

Quality Electric Ranges are manufactured by Roberts & Mander Stove Company, the founders of which were originally connected with Thomas, Roberts, Stevenson Company, of Phila., Pa., who started business in April, 1865.

Roberts & Mander Stove Company was incorporated in March, 1903, and during the intervening years has continuously been in the forefront of the range industry.

In 1926 the first Quality Electric Range was designed and since that time these ranges have been recognized as leaders in the field. They are modern in design, attractive in finish and economical in operation.

FOR FIFTY YEARS "cast iron construction" has been acknowledged superior to "all sheet-metal construction" for ranges. The finest cast-iron is used in Quality Electric Ranges wherever practical.

MARKED STABILITY is given a range through the bolting together of certain parts, while assembling. This is a safety feature in shipping, warehousing or handling. It also simplifies the replacement of parts which may become damaged through wear or accident. Only in properly designed cast-iron ranges is this safety feature possible.

QUALITY RANGES have always been designed for economical utility; they combine eye-appeal and ease of parts replacement.

QUALITY RANGES can be recommended to your customers with the full knowledge that they will render full value and service. They should be the means of securing for you additional business through the recommendation of your customers to their friends and relations—which, by the way, is the finest advertising you can hope to get.

QUALITY RANGES are electrically equipped with the product of only outstanding electrical manufacturers. Study the following list:—

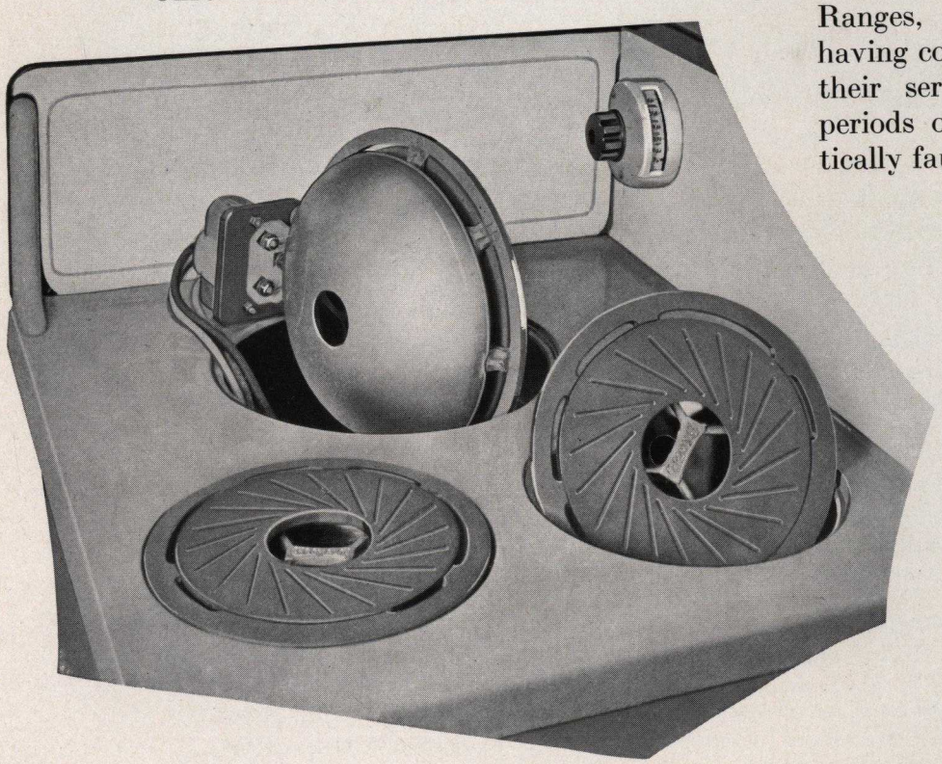
"Quality" Range—by Roberts & Mander Stove Company
"Armco" Sheet Metal—by American Rolling Mills Company
"Chromalox" Cooking Units—by Edwin L. Wiegand Co.
"Arrow" Switches—by Arrow Hart Hegeman Co.
"Nichrome 4" Resistance Wire—by Driver Harris Co.
"Rockbestos" Wire—by Rockbestos Mfg. Co.
"Rockwool" Insulation—by Johns Manville, Inc.
"Oven Heat Control"—by Struthers Dunn, Inc.
"Time Clock Control"—by Lux Mfg. Co. and Telechron

Chromalox Reflector-Type Top Units

(High-Speed, Closed-Surface Type)

First, and most important in an electric range, is the efficiency of its heating units. Many years of research and experiment lie behind these Chromalox rapid heat-producing elements. They are of the latest type,—assuring lowest possible operating cost.

"Chromalox" Units are used as standard equipment in Quality Electric Ranges, extensive tests having convinced us that their service over long periods of time is practically faultless.



Ten Outstanding Advantages of Chromalox Super-Speed Range Units

Chromalox Super-Speed Range Units, interchangeable for balanced-load or series parallel operation, combine all good points of previous open and closed type units:

1. Heat Faster, More Efficiently.
2. More Economical—use less kilowatt hours.
3. Operate at Visible Red Heat.
4. Smooth, Flat Top—chromium alloy heating surface. Direct contact between utensil and heating element increase cooking efficiency.
5. Fully Enclosed* Heating Elements protect operator.
6. Shock-proof—no exposed wires.
7. Strong, durable, long-lived—maintain original heating efficiency.
8. Withstand daily wear and tear. Pots and pans cannot damage units.
9. Safe—each heating element can be individually grounded.
10. Easily Cleaned—Bright chromium reflector.

**The resistor wire is embedded in refractory material under hydraulic pressure and baked at red heat.*

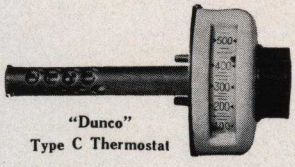
Quality Electric Range Construction Features

ENAMEL OVEN LININGS

"Quality" Enamel Oven Linings are made to last longer. It is usually at this point that the range first starts to show signs of wear. These Linings are made of 24-gauge iron, which is dipped in a liquid vitreous enamel and fused in a furnace at 1,600 degrees. As the heat of any electric range oven rarely exceeds 600 degrees, it is easily understood that there can be no danger of cracking due to heat. The combination of Blue Enamel stippled in white, gives a bright and sparkling appearance to the Oven.

AUTOMATIC THERMOSTAT AND RELAY

Wired for Time Clock Control



"Dunco"
Type C Thermostat

The "Dunco" thermostat and relay used on Quality Electric Ranges have proven to be properly made to work together with the heating units used in the ovens.

Quality OVEN CONSTRUCTION

For Quick, Even Heat

First the appearance of the oven is pleasing—due to the sparkling blue enamel finish. By simply removing the oven and broiling units, the oven racks and broiling pan, then the oven side crimps or rack guides, the lining of the oven can very easily be kept clean and looking like new. The ovens are correctly insulated to insure against heat loss, and the oven vent or flue is placed in such a position that the heat cannot travel directly to this outlet, but must go through the entire area of the oven.

(Construction Features—Continued)

Quality OVEN UNITS

The special design of the Baking Unit beneath the Baffle or Heat Spreader is an efficient heat producer. These units are rugged, and are designed for each particular oven in which they will be used. The Broiling Unit is also built for quick, intense heat and for long wear. The balanced construction of these units—both as to wiring and metals used—insures economical service at all times. Made so that the homemaker quickly builds up confidence in the performance of her oven.

TIME CLOCK

Electric Cookery is modern. There is something new about Electric Cooking that, day by day, helps to create a new and absolute freedom from the kitchen duties of old. These ranges are made so that they are understood by women . . . there no longer being any mystery about cooking without fire. Better results can be had with much less time in the kitchen—by simply setting the control so the dinner will begin to cook at a certain time and be ready at whatever time planned. This brings a new confidence in cooking that heretofore was unknown—which has been partly due to the time clock.

For your customers' convenience, we suggest and recommend The Time Control—for which our ranges are wired.

ROCK WOOL INSULATION

A double compartment of protection that is there to do two (2) things—to keep the temperature of the oven from becoming affected by the cooler air in the kitchen—also to keep the heat of the oven from causing the temperature of the kitchen to rise, making the room uncomfortable. One compartment is evenly packed with Rock Wool Insulation. Between this and the outer wall of the range is a dead air space, which makes both chambers non-conductors. It also means that should one of the outer parts become damaged, the part or parts can easily be replaced without disturbing the Rock Wool Insulation Compartment.

Now the

Quality

REG. U.S. PAT. OFF.

Automatic Electric Cooker

can be supplied on Models

Present Number	Number with Automatic Cooker
T4-142E	C4-142E
T4-143E	C4-143E
T4-146E	C4-146E
T3-137E	C3-137E

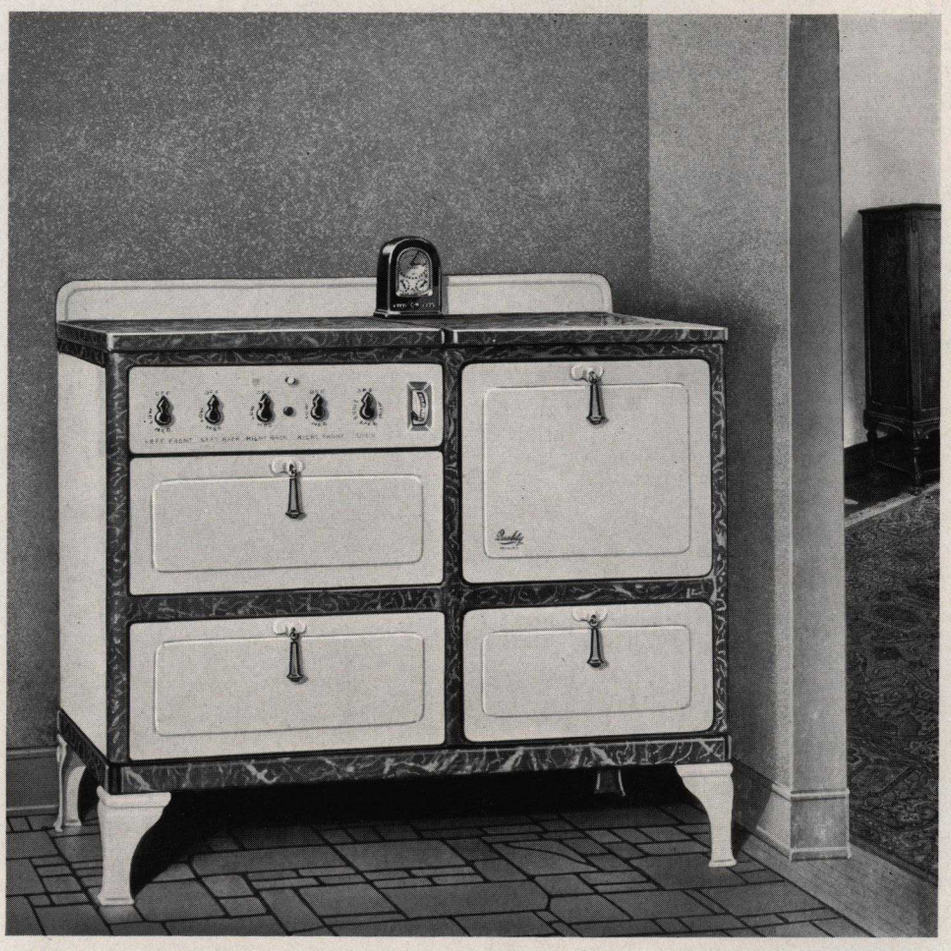
This Automatic Electric Cooker takes the place of the 1500 Watt Unit on Nos. T4-142E, T4-143E, T4-146E and the 2000 Watt unit on the T3-137E.

The complete equipment of this Automatic Cooker consists of the large well —trivet—triplicate set—pudding pan and rack, and insulated lid. This Automatic Electric Cooker is heated by a 500 Watt, Three Heat Unit. 500 Watt High, 250 Watt Medium and 125 Watt Low.

These four models are also equipped with the Triple Control, which automatically Time Controls the following:

C Models { The Oven, The Automatic Cooker, The Convenience Outlet

T Models { The Oven, The Convenience Outlet, The Large Unit at rear of Cooking Top



No. T4—142E
With Triple Control

No. C4—142E
With Triple Control and Automatic Cooker

Quality FULL ENAMEL ELECTRIC RANGE WITH TIMER

Convenience Outlet Controlled by Time Clock

Black Marbleized Front, Cooking Top and Finishing Strips. Balance of Range White Enamel. Blue stippled Enamel Oven linings and Heat Regulator Standard Equipment. Wired for Time Control—but Clock not included.

DIMENSIONS, ETC.

Oven	16 x 20, 14 in.	Two 9½ in. Surface Units	1–1500 Watts 1–2000 Watts
Cooking Top	22 x 22 in.		
Height of Cooking Top	37 in.	Two 7½ in. Surface Units	1000 Watts
Total Height	40½ in.	One Oven Unit	1700 Watts
Extreme Floor Space	42 x 22 in.	One Broiling Unit	1500 Watts
Convenience Outlet	15 Amp., 110 Volt	Total Input	9360 Watts

Supplied for either 3-Wire 115-230 Volt, 60 Cycle A. C. or D. C.

Can be supplied in Green and Ivory, Gray and White or Ivorytone Finish

No. T4—143-E
With Triple Control

No. C4—143-E
With Triple Control and Automatic Cooker

Quality FULL ENAMEL ELECTRIC RANGE WITH TIMER

GREEN AND IVORY FINISH

Convenience Outlet Controlled by Time Clock

Blue Stippled Enamel Oven Linings and Heat Regulator Standard Equipment. Wired for Time Control—but Clock not included.

DIMENSIONS, ETC.

Oven	16 x 18, 14 in.	Two 9½ in. Surface Units	1–1500 Watts 1–2000 Watts
Cooking Top	22 x 22 in.	Two 7½ in. Surface Units	1000 Watts
Height of Cooking Top	36 in.	One Oven Unit	1700 Watts
Total Height	45 in.	One Broiling Unit	1500 Watts
Extreme Floor Space	42 x 26 in.	Total Input	9360 Watts
Convenience Outlet	15 Amp., 110 Volt		

Oven on Right or Left Side of Cooking Top

Supplied for either 3-Wire 115-230 Volt, 60 Cycle A. C. or D. C.

Can be supplied in Gray and White, Ivorytone or Ebonytone Finish

No. T4—146-E
With Triple Control

No. C4—146-E
With Triple Control and Automatic Cooker

Quality FULL ENAMEL CABINET ELECTRIC RANGE WITH TIMER

Convenience Outlet Controlled by Time Clock

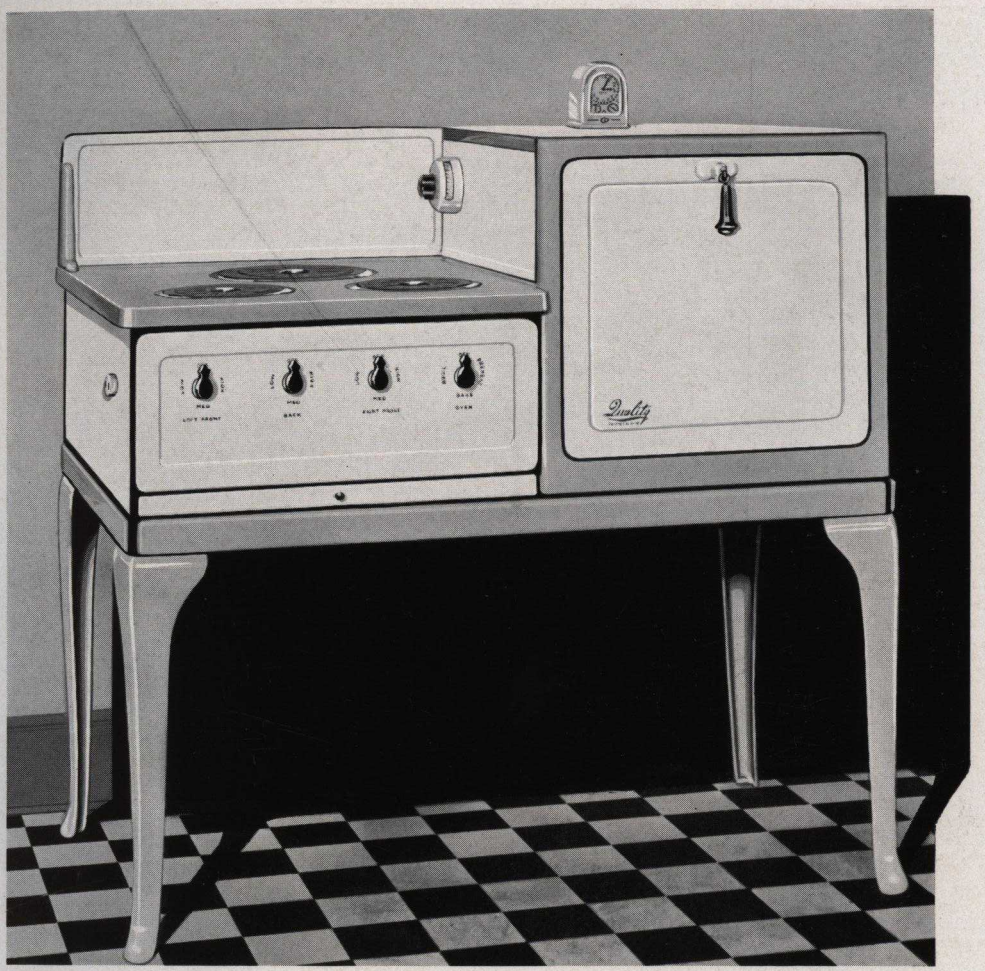
Gray Enamel Front Frame, Cooking Top Frame, Base Strips and Legs. Balance of Range White Enamel, including Drip Pan. Blue Stippled Enamel Oven Linings. Heat Regulator Standard Equipment. Wired for Time Control—but Clock not included.

DIMENSIONS, ETC.

Oven	16 x 18, 14 in.	Two 9½ in. Surface Units	1-2000 Watts 1-1500 Watts
Cooking Top	23 x 21⅜ in.	Two 7½ in. Surface Units	1000 Watts
Height of Cooking Top	33¼ in.	One Oven Unit	1700 Watts
Total Height	41⅛ in.	One Broiling Unit	1500 Watts
Extreme Floor Space	42 x 22 in.	Total Input	9360 Watts
Convenience Outlet	15 Amp., 110 Volt	Oven on Right or Left Side of Cooking Top	

Supplied for either 3-Wire 115-230 Volt, 60 Cycle A. C. or D. C.

Can be supplied in Green and Ivory, Ivorytone or Ebonytone Finish



No. T3—137-E
With Triple Control

No. C3—137-E
With Triple Control
and Automatic Cooker

Quality FULL ENAMEL CABINET ELECTRIC RANGE WITH TIMER

Convenience Outlet Controlled by Time Clock

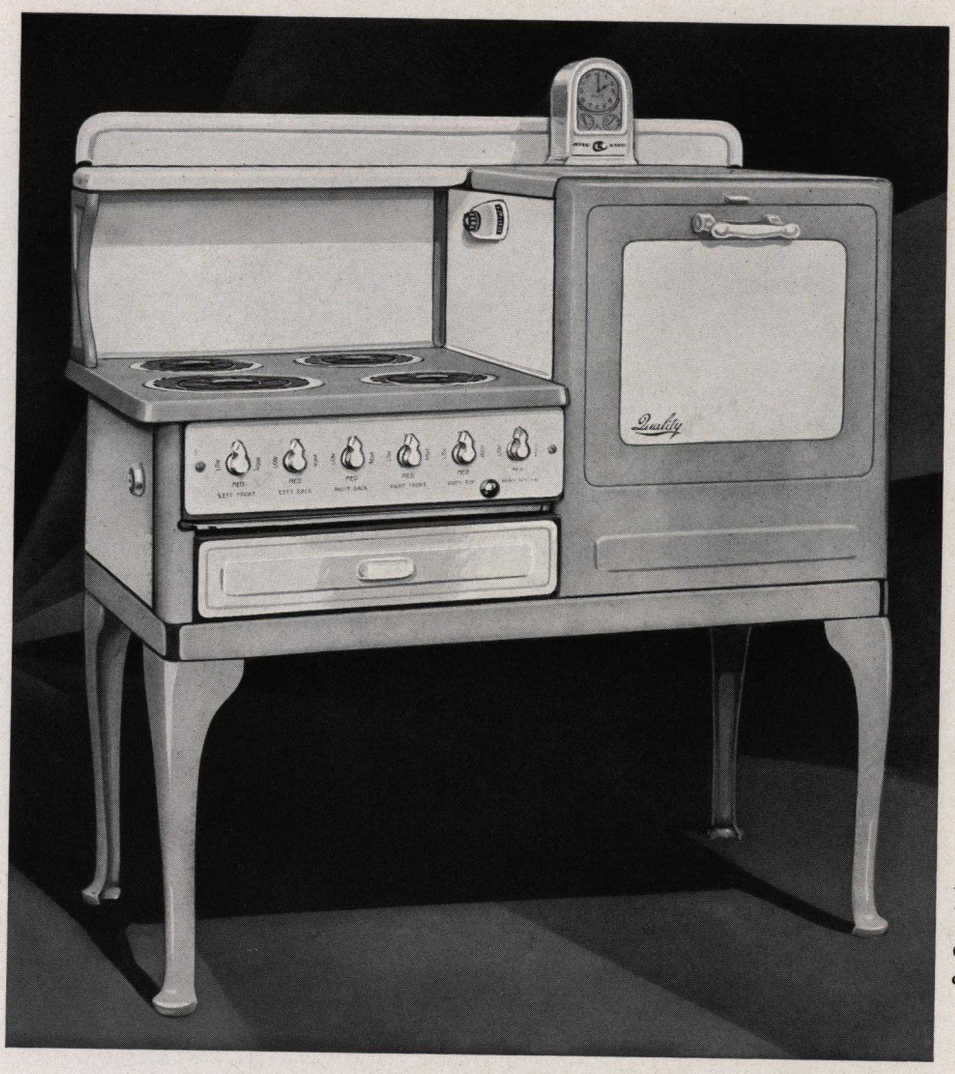
Gray Enamel Front Frame, Cooking Top Frame, Base Strips and Legs. Balance of Range White Enamel including Drip Pan. Blue Stippled Enamel Oven Linings. Heat Regulator Standard Equipment. Wired for Time Control—but Clock not included.

DIMENSIONS, ETC.

Oven	16 x 18, 14 in.	One 9½ in. Surface Unit	2000 Watts
Cooking Top	23 x 21⅜ in.	Two 7½ in. Surface Units	1000 Watts
Height of Cooking Top	33¼ in.	One Oven Unit	1700 Watts
Total Height	41⅛ in.	One Broiling Unit	1500 Watts
Extreme Floor Space	42 x 22 in.	Total Input	7860 Watts
Convenience Outlet	15 Amp., 110 Volt	Oven on Right or Left Side of Cooking Top	

Supplied for either 3-Wire 115-230 Volt, 60 Cycle, A. C. or D. C.

Can be supplied in Green and Ivory, Ivorytone or Ebonytone Finish



No. D—416-E

Oven Pilot Light on Switch Plate

Quality FULL ENAMEL CABINET ELECTRIC RANGE WITH TIMER

Gray Enamel Front Frame, Oven Door Frame, High Shelf Bracket, Cooking Top Frame, Top Support, Base Strips and Legs. Balance of Range White Enamel, including Drip Pan. Blue Stippled Enamel Oven Linings. Heat Regulator and Service Drawer Standard Equipment. Wired for Time Control—but Clock not included.

DIMENSIONS, ETC.

Oven	16 x 18, 14 in.
Cooking Top	21¼ x 22½ in.
Height of Cooking Top	32½ in.
Total Height	47 in.
Extreme Floor Space	43 x 27 in.
Convenience Outlet	15 Amp., 110 Volt

Two 9½ in. Surface Units	1—2000 Watts 1—1500 Watts
Two 7½ in. Surface Units	1000 Watts
One Oven Unit	1700 Watts
One Broiling Unit	1500 Watts
Total Input	9360 Watts

Oven on Right or Left Side of Cooking Top

Supplied for either 3-Wire 115-230 Volt, 60 Cycle A. C. or D. C.

Can be supplied in Green and Ivory, Ivorytone or Ebonytone Finish

Quality

All Season Electric and Solid Fuel Range

Full Ivory Finish

No. 4—138-EHS

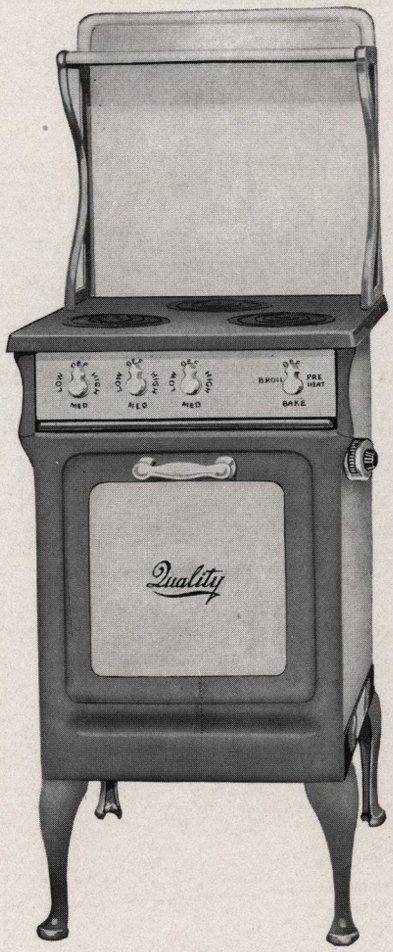
All parts of Range Ivory Enamel. Blue Stippled Enamel Oven Linings and Heat Regulator Standard Equipment. Wired for Time Control—but Clock not included.

DIMENSIONS, ETC.

Oven	18 x 18, 14 in.	Two 9½ in. Surface Units	1–1500 Watts 1–2000 Watts
Cooking Top	36 x 21½ in.		
Fire Box	17¾ x 7¾ in.	Two 7½ in. Surface Units	1000 Watts
Height of Cooking Top	36 in.	One Oven Unit	2000 Watts
Total Height	55 in.	One Broiling Unit	1500 Watts
Extreme Floor Space	36 x 28½ in.	Total Input	9660 Watts
Convenience Outlet	15 Amp., 110 Volt		

Supplied for either 3-Wire 115-230 Volt, 60 Cycle A. C. or D. C.

Can be supplied in Green and Ivory, Gray and White, Ivorytone or Ebonytone Finish



No. 304-EHS

Quality Full Enamel Kitchenette Electric Range with High Shelf

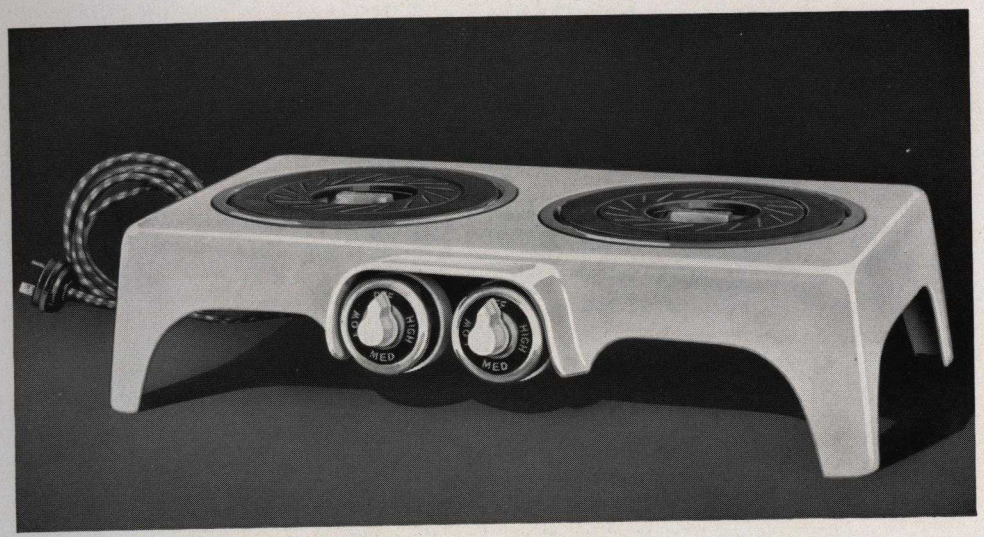
Gray Enamel Front Frame, Door Frame, Cooking Top Frame and Legs. Balance of Range White Enamel, including Drip Pan. Blue Stippled Enamel Oven Linings. Heat Regulator Standard Equipment.

DIMENSIONS, ETC.

Oven	14 x 16, 14 in.	Extreme Floor Space	21 x 25 in.
Cooking Top	19½ x 19 in.	Three 7½ in. Surface Units	1000 Watts
Height of Cooking Top	36 in.	One Oven Unit	1200 Watts
Total Height	54½ in.	One Broiling Unit	1200 Watts
		Total Input	5400 Watts

Supplied for either 3-Wire 115-230 Volt, 60 Cycle A. C. or D. C.

Can be supplied in Green and Ivory, Ivorytone or Ebonytone Finish



Quality ELECTRIC HOT PLATES

Nos. 1	1—9½ inch Unit	1500 Watts
Nos. 2	2—7½ inch Units	*1000 Watts
Nos. A-2	2—9½ inch Units	1500 Watts

DIMENSIONS, ETC.

	1	2	A-2
Length	11¾ in.	20⅝ in.	20⅝ in.
Depth	13 in.	13 in.	13 in.
Height	5 in.	5 in.	5 in.

Supplied for either 3-Wire 115-230 Volt, 60 Cycle A. C. or D. C.

* 115 Volts only.

Finished in beautiful sparkling Enamel of Gray, Green, Green Marble, Black and White Marble.

Quality

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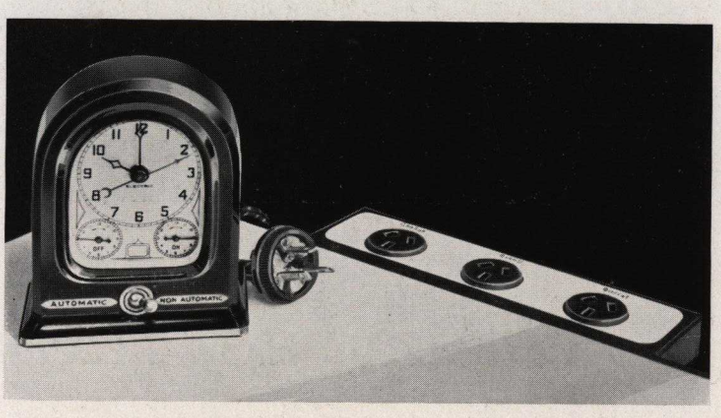
AUTOMATIC

TRIPLE CONTROL

FOR USE WITH TIMER



A Very Important Point That Should be Brought Out Strongly When Speaking About the Automatic Features of Electric Cookery

At the back of all ranges wired for Automatic Cooker (C4-142, C4-143, C4-146 and C3-137) there are three receptacles for Automatic Time Control of:

C MODELS... *With Triple Control and Automatic Cooker*	T MODELS... *With Triple Control*
The Oven	The Oven
The Automatic Cooker	The Large Rear Surface Unit
The Convenience Outlet	The Convenience Outlet

By simply connecting the Clock to the proper receptacle all worries and watching can be eliminated, and in place will come the confidence and convenience that should be looked for in cooking today.

The Automatic Triple Control is standard equipment on all C and T Models.

The Quality ELECTRIC RANGE OVEN

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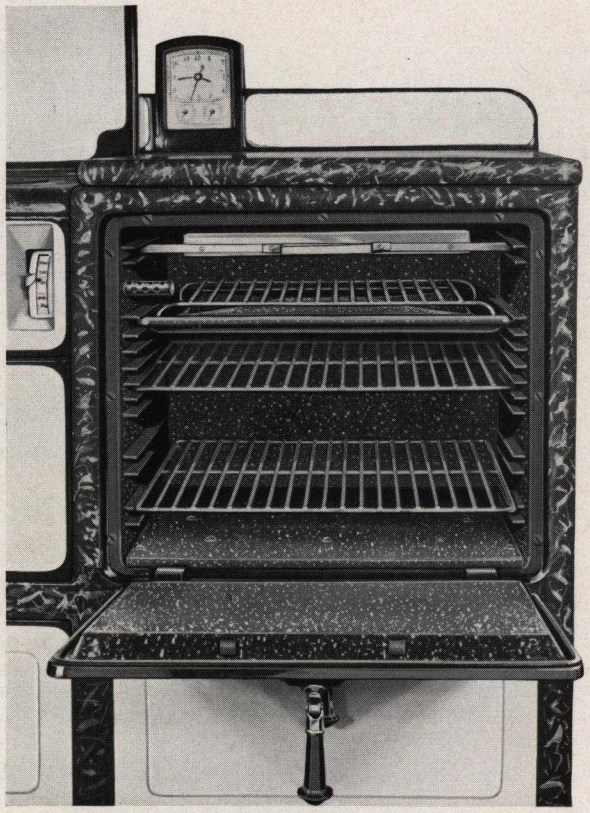

ANOTHER IMPORTANT FEATURE OFFERING...

MUCH GREATER OVEN AREA

MORE CAPACITY . . . GREATER EFFICIENCY

The Baking Unit is placed beneath the Oven Bottom and the oven constructed so as to give an even heat distribution quickly and economically.

Whenever necessary, the baking unit can be removed by simply sliding the oven bottom out through the oven door, and then taking out the baking unit. This can be done easily and quickly whenever the oven is to be cleaned.

The extra cooking space in the Quality Ovens will appeal greatly to many of your customers. Be sure to bring out this wonderful advantage.

Quality
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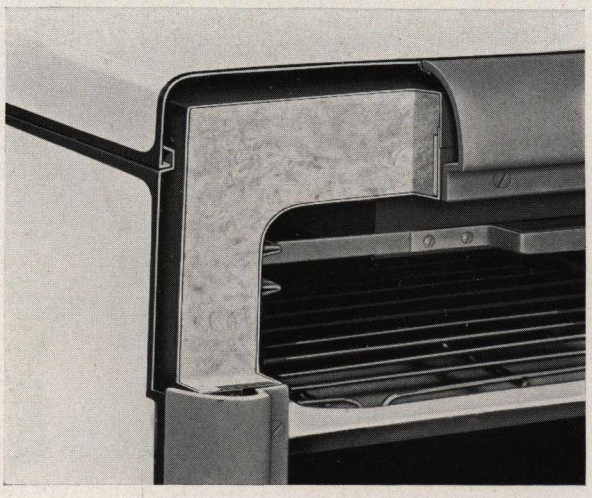
OVEN INSULATION

That Keeps the Heat of the Oven IN THE OVEN



The insulation also protects the oven from any outside temperatures, thereby insuring accuracy of the heat in the oven when delicate desserts are made.

The dead air space surrounding the oven insulation is an extra insulation, and makes it possible to change any of the outside enamel surfaces without exposing the rock wool insulation beneath.

The heavy cast iron front frame is a part of the cast iron construction of Quality Electric Ranges. Inside the oven door there is a cast iron frame which makes a perfect door fitting at all times, and cannot become warped due to the heat of the oven. This reduces any heat loss to a minimum.

Key Page

Giving Definition of Numbers and Letters used with

Quality Electric Ranges

B—Following Range Number.....Cabinet Base

C—Preceding Range Number.....Equipped with Automatic Cooker

D—Preceding Range Number.....DeLuxe Model

E—Following Range Number.....Full Enamel Finish

K—Following Range Number.....Any Slight Change in Construction

L—Following Range Number.....Left Oven

R—Following Range Number.....Right Oven

T—Preceding Range Number.....With Triple Control

▼

COLOR FINISHES

Standard Finish.....Gray and White Enamel

No. 1—Following Range Number.....Green and Ivory Enamel

No. 3—Following Range Number.....Green Marble and Ivory Enamel

No. 9—Following Range Number.....Black and White Marble Enamel

Example—T4-142E9 or T4-142E3

When Number does not follow Range Number standard Gray and White Finish will be shipped.

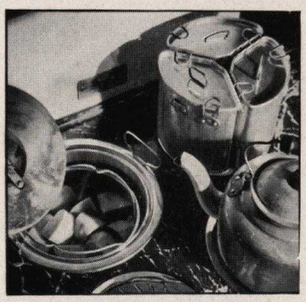
Quality Electric Ranges

are built around customer convenience

SPEED
DEPENDABILITY
and
CLEANLINESS

together with those two great features

Quality Automatic Electric Cooker and Automatic Time Control

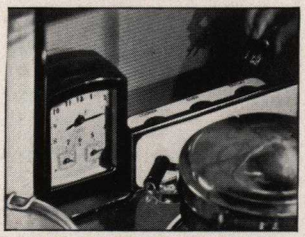


Time Control of the Automatic Electric Cooker

Is one of the leading features that will mean real convenience to your customers.

Time Control of the Oven

Brings a new freedom from oven watching, and is a sales feature that should be brought out whenever electric ranges are sold.



Other appliances such as the Waffle Iron, Percolator, and Toaster, can be automatically time controlled relieving your customer of constant watching—a point not to be overlooked.

A very important part of each Quality Electric Range is the Cook Book

Containing many of the latest tested Recipes for economical use of the Cooking Top, Broiler, Oven and Automatic Cooker, as well as complete instructions on the care and operation of the Quality Electric Range.